

# Tre Piani

## **Antipasti Misti alla Tre Piani.**

A selection of hot and cold house specialties served tableside for two or more  
Homemade mozzarella, calamari, eggplant rollatine, prosciutto, brie bruschetta,  
roasted peppers and mushrooms  
\$16 pp add shrimp for \$2 more

### Cold Appetizers

Imported Parma prosciutto ham with melon "carpaccio"

10

Daily Homemade Mozzarella with vine-ripened  
tomatoes, roasted peppers and basil

10

Tuna Tartare with wasabi aioli, pickled onion and bruschetta

12

"Carpaccio" of Portabello mushroom, shaved parmigiano, micro greens, lemon oil

12

Local Cape May Salt Oysters on the half shell served with traditional cocktail sauce  
and cilantro mignonette

13 ½ dozen

25 dozen

### Hot Appetizers

Homemade Soup Daily

7

Our famous fried local calamari tossed in an Italian sweet and sour sauce

12

Roman-Style Baby Artichokes with garlic, lemon, rosemary and olive oil

10

Spicy Soft Shell Crab with watercress and creamy polenta

12

Seared Hudson Valley Foie Gras served with toasted panetone and strawberry syrup

10

Little Neck Clams roasted with homemade chorizo, leeks, white wine and garlic

10

### INSALATE

Mr. McGregors mixed baby greens with garden vegetables and aged sherry and herb vinaigrette

7

Caesar Salad with a blend of romaine and red leaf lettuces, Belgian endive and spicy croutons

7

Crabmeat and avocado salad with radicchio, tomato and cilantro lime dressing

15

Radicchio "Wedge" Prosciutto Crisps, Old Chatham blue cheese and cherry tomato

12

Roasted Eggplant, tomato, roasted peppers, mozzarella and basil

9

**Hummus Salad; with chopped salad, feta cheese, olives and warm pita bread, roasted garlic-lemon dressing**

**8**

**Local bibb lettuce with vine-ripened tomato, bacon, artisanal blue cheese, croutons, oregano, olive oil and balsamic vinegar**

**9**

**As seen on the TV Food Network  
Garden State Seafood Panzanella Salad. Little neck clams, scallops and calamari quickly sautéed with garlic, fennel, vine-ripened tomato, cucumber and basil with bread**

**18**

### **Pasta**

**Available as ½ portions**

**Penne with fresh crushed tomato, garlic, basil and olive oil**

**17**

**Tortellini alla Bolognese; a rich tomato and meat sauce**

**20**

**Homemade Linguine with soft shell crab, snow peas and orange, basil pesto**

**21**

**Rigatoni with filet mignon tips and gorgonzola cheese**

**23**

**Rigatoni with eggplant, tomato, capers, olives and basil**

**21**

**Homemade Ricotta Gnocchi with fresh peas, Amish bacon, spinach and parmigiano cheese**

**23**

**Fettuccine with Roman-style sausage sauce**

**20**

**Risotto with lobster, shrimp, clams, sea scallops and tomato-saffron sauce**

**25**

**Ultimate Baked Lasagna with Bolognese meat sauce, ricotta, mozzarella and béchamel**

**24**

**Crispy spaghetti with shrimp, chorizo and saffron cream**

**25**

### **Entree Salads and Light Entrees**

**Mixed Grilled Seafood Salad**

**Tuna, Salmon, Shrimp and Calamari served over mixed local baby greens and balsamic vinaigrette**

**20**

**Grilled Chicken Paillard Salad; Thin chicken cutlet quickly grilled with olive oil and rosemary served with local baby greens, tomato and shaved parmigiano cheese**

**18**

**Poached Chicken and Watercress Cobb Salad; bacon, avocado, tomato, blue cheese, hard cooked egg and Dijon mustard and herb vinaigrette**

**15**

**Pizzette Margherita; crispy homemade with tomato, fresh mozzarella and tomato**

**15**

**Pizzette with choice of four cheeses, pepperoni, mushrooms or spinach and ricotta**

**17**

**Eggplant Rollatine baked in a terra cotta pot with spaghetti, four cheeses and tomato sauce**

**18**

**Monkfish “osso buco” baked in a terra cotta pot with paprika scented-tomato sauce, spinach, potatoes and aioli**

**23**

**Main Dishes**

**Sea Scallops sauteed in a Pignolia nut crust watercress salad, whipped potatoes and honey-lemon beurre blanc**

**30**

**Local Tuna pan-roasted with leeks, haricot verts, toasted almonds, clams, tomato, white wine, rosemary, peperoncini and garlic**

**32**

**Whole Roasted Branzino with carrots, basil puree and asparagus risotto**

**35**

**Spring Vegetable Pot Pie; new potatoes, fresh peas, spinach, mushrooms, leeks, baby carrots and borlotti beans baked in an herb vegetable jus and a pastry crust**

**24**

**Roast Griggstown Farm chicken breast with whipped potatoes, lemon- tarragon jus and fresh asparagus**

**28**

**Greek-Style Grilled Lamb Chops, Sauteed spring greens, lemon roasted potatoes, oregano and feta cheese**

**32**

**Osso Buco Milanese-Style with saffron scented risotto**

**35**

**Berkshire Pork Shoulder braised in olive oil and herbs for six hours and served with fingerling potatoes, baby artichokes and carrots**

**28**

**Grilled Smoked Rib-Eye Steak, creamy local polenta, mushroom and green onion sauce**

**34**

**Jim Weaver-Chef Owner**

**Kevin Bennett-Chef de Cuisine**

**We support local farmers and fisherman whenever possible**

**Tre Piani is available for your next party or event**

**We are a locally owned and operated business**